



# La chartreuse de Coutet

## 2014

### WEATHER CONDITIONS

An exceptionally wet winter fully restocked the natural aquifers and triggered an early budding in the spring; the vines bloomed about ten days early. Between April and July the weather was sporadic and alternated between cool rain and warm sunny days. The warmth and sun were sufficient to encourage good growth and fruit development.

August, however, was cooler than normal and delayed further maturation of the fruit. The onset of an Indian summer in early September through mid-October allowed the grapes to ripen fully and begin to concentrate. Rain storms began again in mid-October creating ideal weather conditions for the development of Botrytis cinerea. Though the cool summer was an ominous sign for the vintage, the exceptionally warm fall allowed for excellent if slow fruit development resulting in a very good wine.

### HARVEST

The first “trie” (pass through the vineyard harvesting) was September 24th and yielded a very good but small quantity of fruit. Potential alcohol was 26%. The second “trie” was September 29th and 30th, followed one week later by the third “trie” on October 6th and 7th. The yield was of similar quality to the first pass.

A fourth pass October 13th and 14th gave little fruit but allowed the grape clusters to be cleaned before the rain storms began. The sun reappeared and dried the vines allowing a fifth “trie” on October 20th and 24th. This particular pass resulted in a much larger volume of botrytised fruit though the potential alcohol was down to 24% after the rain. The sixth pass on October 27th and 31st was again small but gave the best quality fruit. The harvest finished with the seventh “trie” on November 4th, 5th and 6th.

HARVEST DATES	September 24th to November 6th , 2014
PASSES	7 manual successive passes
NUMBER OF DAYS OF HARVEST	24
GRAPE VARIETIES	Sémillon 75%, Sauvignon Blanc 23%, Muscadelle 2%
FERMENTATION	in barrel (50% new)
AGEING	18 months in French oak barrels
ESTATE BOTTLED	May 2016

### TASTING NOTES

On the nose, acacia and white flowers notes are followed by more fruity aromas, such as white peach and quince.

On the palate, the attack is ample and round, expressing power. It develops minerality and finishes harmoniously with a beautiful vivacity accentuated by discrete oaky notes.